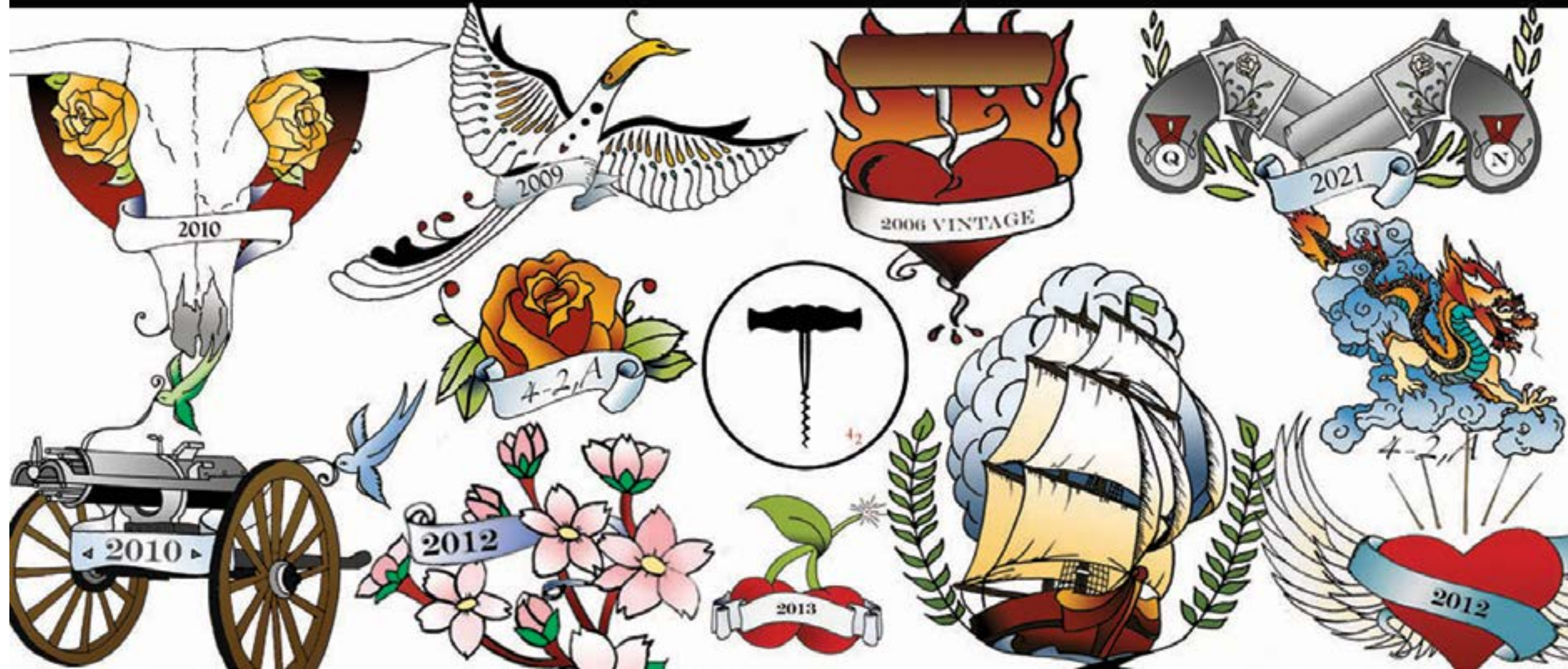


QUADY ★ NORTH



Fellow Traveler

September 2022

Harvest is Here

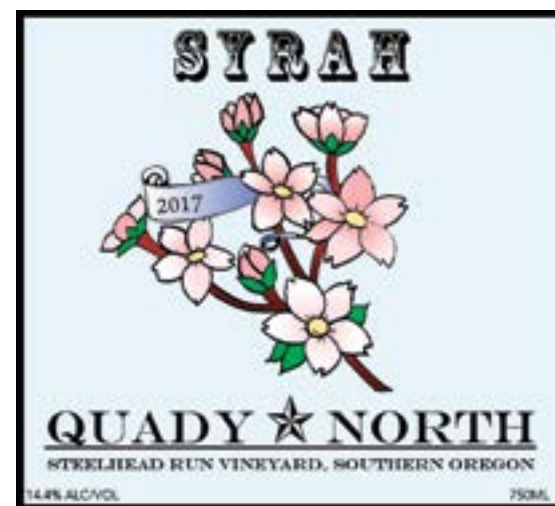
On Wednesday I circumnavigated the greater Rogue Valley, sampling vineyards from Merlin in the West to Eagle Point in the East. If the rate of ripening holds, we'll probably pick the first lot for Quady North on Friday 9/9 from the Layne Vineyard for our own sparkling program. After that, it'll be a trickle followed by a flood.

I'm often asked, "what makes a variety 'good' for an area?" In my experience, it's any variety that you pick in a sweater. The rate of sugar accumulation in winegrapes is determined by temperature. However, the maturity of flavor and color molecules is mostly determined by time. When the rate of sugar accumulation is lower, you have more time for wine grape flavor and color to develop before sugars become too high. In Southern Oregon, temperatures decrease significantly in the second half of September. Thus, ideally, the varieties you want to harvest are ones that won't ripen until around that time. This year we are running about 2 weeks behind 2021. This will put not only Syrah, but also Viognier's ripening in that cooler period. Lower temps will mean more acid retention and lower sugars, which, in turn, will make for fresh, aromatic, lower alcohol wines. While we do have a fire to the Northwest sending some smoke into our valleys, I am still imbued with optimism about this year's harvest. I look forward to harvesting in the cool of October, and making wines in the classic style for which we are known.



“What makes a variety ‘good’ for an area?” In my experience, it’s any variety that you pick in a sweater.

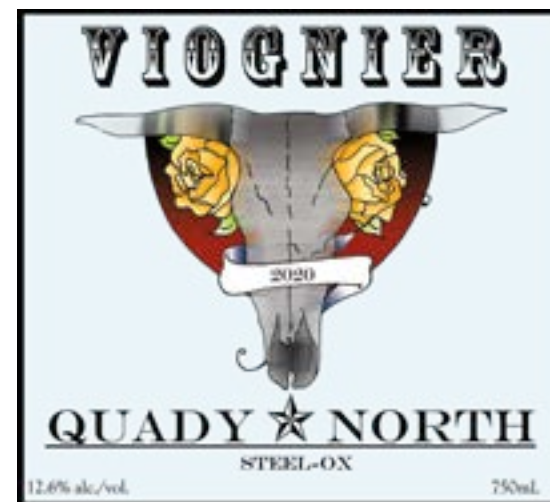
Your Wines



Syrah

Steelhead Run Vineyard

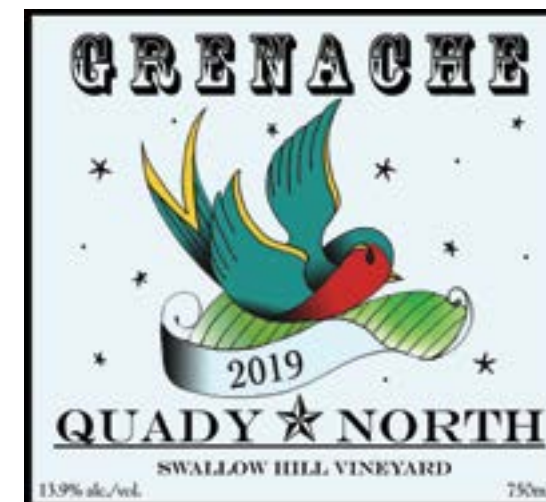
Layers and layers....Find out why this is a Quady North classic.



Viognier

Steelhead Run & Mae's Vineyards

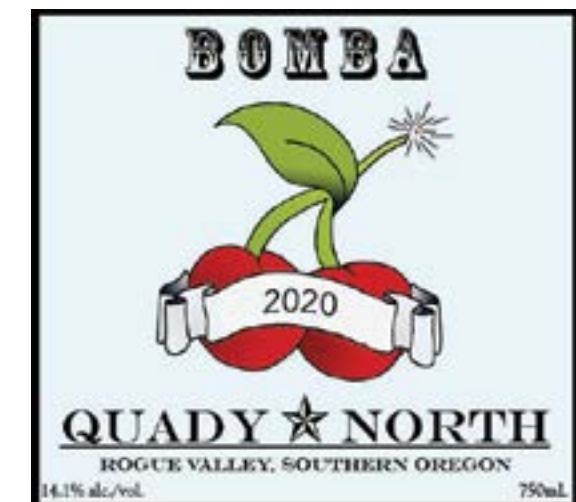
The floral aroma comes from Steelhead, the citrus and body is all Mae's.



Grenache

Swallow Hill Vineyard

Outside Ashland, Brian Gruber bet on Grenache. With the 2019, we all win.



Grenache

Rogue and Applegate Vineyards

Get a pizza, watch the Lord of the Rings, pour and enjoy.

2017 Syrah, Steelhead Run Vineyard

\$35/\$28 (Underground)

The first time I visited Steelhead Run was in early 2004. I was the Ranch Manager at Cowhorn Vineyard at the time and we were visiting sites and learning about the area. I remember visiting Steelhead Run and kicking the dirt – there were rocks, lots and lots of rocks – I didn't know a lot about terroir in the Applegate at that time, but I knew, or at least I thought I knew, that rocks were good. I also met Ron Burley, owner, OG O-Rhône-gonian. He seemed particular, I thought that might be good as well.

Fast forward 18 years. Yes, I can confirm that rocks are good. Rocks, sand, slope, anything that helps with drainage is a good thing. I can also confirm that Ron Burley was particular about his vineyard. What was originally a modest project that trialed about a dozen varieties, including Oregon's first commercial planting of Viognier, evolved over time into a complex patchwork of blocks and trellis types, some grafted several times over. My team began assisting with vineyard management in 2006, and as of 2021 I thought I had a good handle on the vineyard. However, when Ron and Laura Burley announced that they had sold the property before harvest of that year, and were ready to enter their second retirement, I soon learned how much more I had to learn.

At least a dozen talented winemakers source fruit from this site. Over time, Ron had developed relationships with all of them and had "curated" their lots, selecting their fruit from various areas of the vineyard to match their stylistic goals. The fruit for Quady North was similarly selected, and I knew

that there were differences amongst the various clones and sub blocks within the vineyard, but I had no idea of the diversity of expression within the vineyard until I tried to assemble not only my lot, but the lots of 11 other winemakers.

Steelhead Run is planted at the base of the Humbug Creek drainage, at the junction of where the creek enters the Applegate River. It was also an area of extensive mining at the end of the 19th century. Acts of nature and of man have both contributed to a highly varied set of soils. There are areas with deep, loamy soils that grow huge vines and set large crops. These areas are prized as rose' lots. There are also areas that are very rocky and sandy. Yields are low here and the fruit tends to be very expressive aromatically. Of course there are spots that are in-between. From these areas we tend to see richer lots of both white and red. Our Steelhead Syrah is a combination of those low and medium yield areas, from which we get a relatively rich wine that also tends to have interesting aromatic components.

2017 was a great vintage for Steelhead Run. My tasting notes included roasted herbs, plums, toasted baguette and baking chocolate. I thought it would go well with a grilled or smoked meat. I also found that the wine definitely opened up with a little time, and would benefit from some time after opening or a quick decanting.

2020 Viognier, Steel-Ox

\$25/\$20 (Underground)

We source Viognier from about five or six different sites in any given year. The majority of the fruit is directed into Pistoleta, our blend of Viognier, Marsanne, Roussanne and Grenache Blanc. However, from the beginning, we have found the Viognier from the Mae's Vineyard "Ox Block" and Steelhead Run Vineyard to be delicious and distinctive, and so, we bottle those on their own...most of the time.

In 2010, the Ox Block Viognier was quite ripe, and made for a very rich wine that seemed out of balance. In contrast, the Steelhead Run Viognier was on the leaner side. After a quick trial, it was pretty clear to me that the better wine was a blend of the two. Thus began the "Steel-Ox", a one off effort that has now been repeated four times over the last twelve years.

Personally, I consider myself very fortunate to have two great sites for Viognier that are either excellent on their own, or seem to compensate for each other in vintages where they fall out of balance. My tasting notes reflect the traditional characteristics of each site. From Steelhead Run, you can get notes of Jasmine and white flowers. From the Ox Block, I sense orange peel, a very characteristic aroma from that block.

2019 Grenache, Swallow Hill Vineyard

\$35/\$28 (Underground)

Our hope, when Brian committed to planting Grenache at his home outside of Ashland, would that we could finally produce Grenache in the style that we loved. The wines from the Gigondas and Vacqueryas regions of Southern France, for example, are predominantly Grenache, and tend to mix power with grace. In contrast to the “fruit bomb” style of Bomba, Swallow Hill Grenache has more “secondary” characteristics, like graphite, and darker fruit notes.

The Swallow Hill vineyard is planted above a layer of decomposed granite. This layer, difficult for the roots to penetrate, plus the persistent winds that blow through the Upper Bear Creek, have a de-vigoring effect on the Grenache vines. Sets are typically light, berries are small, and the fruit is

harvested at a high degree of ripeness, but late in the season. We destem this fruit and ferment in insulated one ton bins. Some of the Swallow Hill Grenache finds its way into the GSM, where it contributes a dark fruit that had been missing in earlier vintages. The rest is aged separately in French Oak puncheon, equal in size to two standard “barriques.” The effect of the larger puncheon is to reduce the surface area of the oak in contact with the wine. This reduces the amount of oxygen exchanged and the amount of toast, which results in a more gentle aging of the wine.

2020 Bomba, Grenache

\$25/\$20 (Underground)



"This is one of Meloney's all time favorite meals. I love making it in the summertime when days are long and tomatoes are fresh."

Almost all of Quady North wines and imagery are based on a series of inside jokes, one within another, stretching back at least as long as we've been making wine and often times before. The "Arsenal", for example, was the name we came up with in place of "Reserve", which, as a modifier, we felt was a little worn out. In response to the Arsenal, the "big gun", we named our light bodied white the "Pistoleta". When it came time to make a bright, fruit driven red wine from Grenache, well...

Bomba: sp. "Pump" This might be one of the first words of Spanish, beyond the basics, that I learned from my awesome Hispanic crew mates while in the cellar at Bonny Doon. I remember asking "Bomba?" why "Bomba?" To which they replied, "that's sound a pump makes: bom-ba!, bom-ba!, bom-ba!"

Bomba: sp. "Bomb". The bomb on the front is also a cherry, a classic descriptor for Grenache. To go even deeper, fruit driven wines like our Bomba are nicknamed "fruit bombs" by our industry, so..."Cherry + Bomb."

Part of the Grenache for the Bomba is left as whole clusters during fermentation. This style is called Carbonic maceration. In this method, juice will actually ferment inside the berries, without oxygen. Fermenting part of the lot in this method increases the amount of fruit, but still maintains some structure. This is my favorite wine to have with classic Neapolitan pizza or pasta with tomatoes, garlic and goat cheese.

Handmade Saffron Pasta with garlic, fresh tomatoes, and goat cheese

This is one of Meloney's all time favorite meals. I love making it in the summertime when days are long and tomatoes are fresh, but this can be made with whole, peeled canned tomatoes as well. It's delicious alongside the Bomba, where the creaminess of the goat cheese complements the brightness of the wine.

To make the pasta

Add the pinch of saffron to the warm water and set it aside to soak

On a large cutting board or suitable surface, sift the flour into a pile and make a "well" in the center of the pile so that it resembles a volcano. Crack the eggs into the well. With a fork, stir the eggs, incorporating flour from the edges as you go. Add the saffron water to the rough dough and knead it by hand, folding over and adding additional flour as needed so that the dough ends up firm and doesn't stick to the cutting board. Knead for about 5 minutes. The dough should end up being firm enough to "bounce back" when you press it. Make it into a ball, coat it with olive oil and let it rest in a bowl for 15 minutes.

While the dough is resting, heat a large pot of water to boiling, adding salt to the water.

After the dough has rested for 15 minutes, put it on a well-floured surface and knead for an additional 5 minutes. The dough should be springy and cut easily. If you have a pasta maker, divide it into quarters and roll out the dough about 1/4" thick, or as thick as the first position of your pasta maker. Proceed to roll it in the maker and cut it to the pasta size as desired before adding it to boiling water and cooking until al dente, usually about 4-5 minutes.

To make the sauce:

Slice the garlic thinly. Heat a pan with olive oil and add the garlic, keeping it on low so that it just browns. Once the garlic is aromatic, add sea salt and tomatoes and stir. Heat until the cherry tomatoes just begin to burst or the slices become slightly sauce. Add pasta to the pan and goat cheese, stir to incorporate tomatoes and cheese. Some of the goat cheese should melt into the sauce, but the rest should stay as "chunks." Serve to plates. Add salt and top with parmesan as desired.

Ingredients:

Pasta

1 2/3 cup "00" flour or bread flour

2 eggs

1 TBS olive oil

Pinch of sea salt

1/4 cup warm water

Pinch of saffron

Sauce

4 cups cherry or quartered San Marzano or Plum tomatoes

4 cloves of garlic, sliced thin

Olive oil, to coat the pan

Sea salt to taste

Fresh goat cheese, cut into 1/2" cubes

A gift for you

What's cooler than a can of Pistoleta? A can inside a Quady North "koozie."

It's a fine line. On the one hand, we are absolutely serious about making some of America's finest wines. On the other hand, we are equally serious about breaking down the somewhat arbitrary pretensions about wine in general, and making it as accessible as possible. Enter the "slim can koozie." Does it scream: "Internationally recognized quality producer?" Possibly not. Does it suggest: "I appreciate fine wines but I also know how to enjoy myself?" I hope so. Wine in a can has come a long way. It's versatile, easy to pack, has a lower carbon footprint, and fits in that little slot on the riding mower. It looks good on the beach and on the river.



Cheers to Adventure Wines!

News from QN

Last Call Announcements

What do you mean you only have a case left?! Get it while you can.

2018 Syrah, Mae's Vineyard Club members have an option on one bottle of this limited release. Winner, Best of Class at the Oregon Wine Experience.

2021 Rose' of Counoise Less than a case, the last time I checked.

2017 Syrah, Fernandes Vineyard A September selection for our Terroirista Club, but nearly gone.

2020 Bomba This was a popular wine this summer. Wine club members will get first dibs on the remainder, but I bet it will be sold out before the end of October.

Underground Experiences

New, small events hosted by Herb and other members of the QN Crew that highlight our winemaking style, the place the wines are grown, and blasts from our past. Meant to be a return to the small gatherings we once hosted, you will not want to miss the chance to chat it up with the QN Crew and experience the inner depths of Quady North.

New Releases

December: Did you say bubbles? Yes. Yes I did. 2019 Layne Vineyard Sparkling Wine, "Methode Champenoise." Our first traditional brut sparkling wine, made from Pinot Noir, Pinot Meunier and Chardonnay, all grown on the Layne Vineyard. This wine spent one year in barrel and two years en tirage before disgorging.

November: "Spirit of Solstice." Our infused holiday wine never disappoints. This fortified rose' made with orange peel, clove, cardamom and cinnamon is a local favorite.

Library Releases

Our new library release program kicks off this month. Wine club members will be able to purchase wines that we have held in optimal storage conditions so that we may be able to experience how they develop with further aging. We will be releasing a different set of wines each quarter, as well as a special library tasting to accompany the event..

2016 Syrah 4,2-A The "golden" vintage was a great one for the 4,2-A. A warm, even growing season made for optimal conditions. While this wine is only six years old, we think it's coming into its own and tasting delicious.

2012 "Ceci n'est pas un Merlot" 2012 was another terrific vintage for QN. Yields were low and maturity was high. Merlot and Cabernet Franc did especially well that year.

2009 Syrah, Mae's Vineyard This is the inaugural vintage of Mae's Syrah. After over a decade of bottle aging, we have a more delicate, rounded wine with lots of interesting, savory notes.



Mae's Vineyard walk

Your hosts Herb and Jordan will lead you on a tour of Mae's Vineyard, our Organically and LIVE Certified estate vineyard. The reward for making it to the top of the vineyard will include tasting Flagship in the Flagship block, very cute tea sandwiches, and a view of the Applegate Valley.

1 mile hike with inclines and declines through uneven terrain and grass. Tasting of three wines with small bites and produce from Herb's garden.

Attire: Comfortable, supportive shoes

Time: 11 AM- 12 PM - Sept. 16, 17, 18

Limited to 10 Underground Members.

Each Member is allowed 1 guest.



Barrel Tasting

The French term for the period of a wine's life between the end of primary fermentation and bottling is *élevage*. The English translation would be something like: "barrel aging and handling" which sounds way less cool than "*élevage*." Quady North Syrahs spend about 18 months in barrel before bottling. The selection of these barrels is critical and has a huge impact on the wine. In this experience, you'll join Herb and Darius in a tasting of 2021 Steelhead Run and Mae's Syrah in barrel, exploring how the choice of barrels influences the quality of these wines.

Tasting of three sets of wines in barrel. Small bites by Gogi's.

Time: 2:30 -3:30 PM –Sept. 16, 17, 18

Limited to 10 Underground Members.

Each Member is allowed 1 guest.




Library Tasting

We started Quady North in 2006 and have been setting aside small amounts of each release ever since so that we would have the opportunity to try and share these wines with our family, friends and supporters. Meloney has begun the process of cataloguing our library so that in the near future we can taste and share these selections. In this tasting we will try three wines from the library and compare them to our current releases to understand how they develop and age over time.

Tasting of three library wines. Small bites by Gogi's.

Time: 5:30 – 6:30 PM – Sept. 16, 17, 18

Limited to 10 Underground Members. Each Member is allowed 1 guest.



Thank you for your continued support.
We could not do what we love without it.